



INTRO

FRYED celeriac remoulade, horseradish	5€
THISLE, milk custard, black truffle	14€
BRUXELLES SPROUTS, lard, hazelnut	8€
SWEETBREAD, lampascione onion, truffle	15€
SUATÉ PRAWN, cocktail sauce, sesame crisps	15€
SEARED SCALLOPS, foie gras, crispy onion	18€
DEER TARTARE, pickle beetroot, mustard seeds, confit yolk	16€
LAMB KOFTA, chapati bread, yogurt sauce	12€

PUMPKIN AGNOLOTTI, parmesan fondue, pumpkin jus, hazelnuts	16€
SPAGHETTI, sea urchins, lime	22€
"WHITE" RISOTTO, bone marrow.	18€

WHITE DUCK romanesco, jus, burnt shallot	24€
PORC SHOULDER seichuan pepper, sesame, green beans, chili	20€
FRYED SEABASS sweet n` sour sauce, mint and coriander	23€

TIRAMISÙ ENTREMÊT chocolate sablé, coffee, marshmallow	8€
OLD SCHOOL PANNA COTTA cereal granola, bergamotto, clementine, buttermilk ice-cream	8€